

Kohlrabi Slaw



Prep Time: 15 mins

Serves 4

This easy kohlrabi slaw is a refreshing, delicious fall side dish! It's adapted from Local Dirt by Andrea Bemis with permission from the publisher.

Ingredients

- 1/4 cup extra-virgin olive oil or hazelnut oil
- 1 tablespoon apple cider vinegar
- 2 teaspoons honey
- 1 teaspoon whole grain mustard
- 1/2 teaspoon fine sea salt
- 1 large apple, cored and cut into matchsticks
- 1 medium kohlrabi, peeled and cut into matchsticks
- 1/4 cup thinly sliced red onion
- 1/4 cup toasted chopped hazelnuts
- 1/4 cup finely chopped parsley, more for garnish
- Freshly ground black pepper

Instructions

1. In the bottom of a large bowl, whisk together the oil, vinegar, honey, mustard, and salt.
2. Add the apple, kohlrabi, onion, hazelnuts, and parsley, and toss to coat.
3. Season to taste with salt and pepper, garnish with additional parsley, and serve.